

Shelby County Wins Two Baking Contests

Mrs. E. C. Fowler and Pauline Miles First Prize Winners

Both Used Dunlop Milling Company Flours

"Beauty" and "Sweet Sixteen"

Bakes Prize Bread



PAULINE MILES.

Sept. 16, 1920.

Early-Stratton Co.,
Memphis.

Kinds Sirs:

*I took first prize in
the West Tennessee Bread
Baking Contest held at
Jackson, Tenn. on the 7th.*

*I wish to say that I
used "SWEET SIXTEEN"
FLOUR altogether.*

Yours respectfully,

PAULINE MILES.

Route No. 4.
Sta. G, Box 181.

SHELBY COUNTY WINS TWO BREAD CONTESTS

Mrs. E. C. Fowler and
Pauline Miles Get
First Prizes.

Shelby County was victorious in both the women's and girls' bread-baking contests held yesterday in Jackson, Tenn., in which representatives from counties throughout West Tennessee competed. The first prize in the woman's contest was won by Mrs. E. C. Fowler of Bolton community, who was awarded a victrola.

The first prize in the girls' contest was won by Pauline Miles of the Levi School. Little Miss Miles, who is the daughter of Mr. and Mrs. F. N. Miles, is only 11 years old and is in the seventh grade of the Levi School. She won the Shelby County bread contest in the grammar grades last spring, which entitled her to represent the county in the West Tennessee contest, where she was again victorious yesterday. She was given a cedar chest for her skill as a breadmaker.

In all there were nine counties represented in the contests, with 87 communities entering. In the woman's contest Mrs. Fowler won over 2,279 competitors. Little Miss Miles won in a contest in which there were 1,320 entries, of which number she was the youngest.

Miss Cara Harris, supervisor of home economics in the county schools, who accompanied the contestants to Jackson, is highly elated that both prizes come back to Shelby County.—From Commercial Appeal, Sept. 8, 1920.

Brunswick, Tenn.

Sept. 10, 1920.

Dear Sirs:

*Just before I was to
go to Jackson we tried
——, and it wasn't good,
then we tried Beauty and
the Beauty made the best
biscuits, so when we went
to Jackson — we used
DUNLOP'S BEAUTY for
biscuits.*

*Wishing you much
success, I am,*

Yours truly,

MRS. E. C. FOWLER.

Verily, By Their Fruits Shall Ye Know Them

It takes the best to make the best. To get the whitest, finest bread that can be baked—the lightest, fluffiest rolls, biscuits, cakes, cookies and doughnuts one ever tasted—to win out over thousands of competitors, one must use—

Dunlop's "Beauty" or Dunlop's "Sweet Sixteen"

They are companion brands. They are synonyms for quality. They have met the test of trial and competition and now stand firmly recognized on their honorable merits.

Where Quality Tells Dunlop's Brands Prevail

DUNLOP'S BEAUTY
DUNLOP'S SWEET SIXTEEN

DUNLOP'S BEST
DUNLOP'S ROYAL

DUNLOP'S TIP-TOP
DUNLOP'S BRIDE ROSE

MOTHER GOOSE SELF-RISING
LITTLE ROSE SELF-RISING

JUSTRITE SELF-RISING
SHURIZE SELF-RISING

Milled By Dunlop Milling Company, Clarksville, Tennessee

Exclusively Distributed By

Early-Stratton Company Wholesale Grocers **Memphis**

Who Admit Doing the Biggest Flour Business in Memphis